

Chicken Saltimbocca: Breast filets rolled with savory Italian seasonings, ham, tomatoes and cheddar cheese. Covered and baked with seasoned breadcrumbs and served with a savory cream sauce.

Service for 20: \$130.00

Potato Au Gratin

Yukon gold potatoes, smoked Gouda and cheddar cheeses with green onions in heavy cream baked to perfection. Service for 10-15: \$40.00

Salads

Tossed green salad: Chopped romaine with carrots, red cabbage, green peas, red onions and tomato, topped with croutons.

Service for 10-15: \$30.00

Seasonal Fruit Salad - Local in season fruits presented at their seasonal best. Service for 10-15: \$40

Potato Salad:

Chris' very own *special* homemade potato salad. Service for 10-15: \$38.00

Farfalle Piccata

Farfalle pasta (bow ties), capers, parsley, scallions, and Parmesan tossed in a lemon & pepper dressing. Service for 10-15: \$40.00

Mediterranean Couscous

Eggplant, zucchini, yellow squash, red bell peppers, onion and garlic oven roasted in olive oil and balsamic vinegar then tossed with couscous, garnished with capers and scallions. Service for 10-15: \$40.00

Desserts

Tiramisu

Espresso and Kahlúa soaked ladyfingers layered with mascarpone/whipped cream and dusted with Swiss cocoa.

Service for 10-15: \$50.00

Classic Dessert Tray

A delicious assortment of available cookies, baked lemon bars and double chocolate chip brownies.

16" tray serves 15-20: \$40.00

This is our basic catering menu. We do not wish to limit your choices, so please feel free to call us with any questions or request so we may have the opportunity to fulfill your needs.

Please contact us if you need delivery or assistance in serving for your event to receive a quote and make arrangements

We request all catering items be ordered well in advance of the event. However, we will make allowances whenever possible.

Prices subject to change - 4/1/09

Catering Ideas

From



We offers catering services for your personal or business needs from the most elegant affair to a business luncheon or a picnic at the park.

Call Bob for Catering information!

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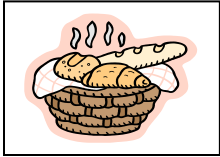
Restaurant hours: Tuesday-Thursday 11:00 a.m. to 8:00 pm (winter) / 9pm (summer)
Friday 11:00 a.m. to 9:00 pm (winter) / 10pm (summer)
Saturday 4:00 p.m. to 9:00 pm (winter) / 10pm (summer)
Closed on Sunday and Monday

Reservations Recommended

The following menu is our basic "pick up and serve your own" menu done with disposable containers for the food.

Breads

Panini Formaggio: A savory bread, rolled with mozzarella, garlic and olive oil. 16" tray serves 20-30: \$30.00



Focaccia Bread: 1 sheet loaf: \$15.00

Francese Rolls: An Italian style French bread, chewy with a crispy crust. 12 rolls: \$9.00

Basil Rolls: 12 rolls: \$10.00

Savory Herb Galettes: Choice of Caramelized Onion & Gorgonzola *or* Mozzarella & tomato - 12 pieces \$25, 25 pieces: \$45



Appetizers

Fruit & Cheese Platter:

A variety of the finest seasonal fruits paired with an assortment of cheeses and garnishes, accompanied by an assortment of crackers.

16" tray serves 10-20: \$55.00

Tiger Shrimp: served with Cajun BBQ, traditional with horseradish - or our special homemade cocktail sauce with fresh lemon juice and ground pepper.

2 pounds: \$65.00

Baked Brie: Brie baked in a puff pastry with rosemary and fig confit or raspberry served with crackers

Service for 25: \$50.00

Cream Cheese Torte: With Pesto, Pine nut and Sun dried Tomato served with crackers.

Service for 25: \$50.00

Stuffed Mushrooms: w/sausage & Parmesan Cheese
45 pieces: \$70.00

Nibblers at \$50.00 Serves 25

1. Caramelized Onion & Gorgonzola Mini Tarts
2. Mini Quiche

Entrees

Items 1 thru 10 include breadsticks, salad and choice of any three dressings.

Salad Dressings choices: Homemade Italian and Sesame Dressings. Thousand Island, Creamy Ranch, Blue Cheese, Honey Mustard, Raspberry Vinaigrette.

Small feeds approximately 12 to 15 - \$135

Large feeds approximately 20 to 25 - \$225

1. Sesame Chicken Salad

Lots of veggies in our garden salad bowl with chunks of chicken breast, mozzarella cheese and homemade sesame dressing.

2. Hot Barbecue Chicken Salad

Garden salad with lots of greens, barbecue chicken and mozzarella cheese.

3. Cannelloni

Oven baked pasta tubes stuffed with a blend of cheeses, spices and ground beef covered with our marinara sauce and topped with mozzarella cheese.

4. Manicotti

Pasta tubes stuffed with a blend of cheeses, spinach and spices, smothered in red sauce and mozzarella cheese then baked to a golden brown. *This dish is also available with pine nuts and a cream sherry sauce.*

5. Lasagna

Homemade lasagna layered with rich cheeses, meats and our hearty, slow cooked, red sauce.

6. Ravioli

Cheese or meat filled pasta pillows in a herb rich red sauce and mozzarella cheese then baked to a golden brown.

7. Spaghetti

Our meatless red sauce is slow cooked for three days, and ladled over a bed of spaghetti pasta.

8. Spaghetti and....

Our tasty spaghetti with your choice of ground beef, meatballs or sausage, smothered in our spaghetti sauce.

9. Ziti

Penne pasta mixed with ricotta, mozzarella, parmesan cheeses and Italian seasonings baked in a meatless red sauce.

10. Tortalonna

Jumbo tortellini pasta filled with 5 cheeses served with a creamy pesto sauce or Mama's red sauce